

B1
(b) heat treating the anhydrous or substantially anhydrous starch or flour at a temperature and for a time sufficient to inhibit the starch or flour.

B2
⁴27 (amended once) The process of Claim ³28, wherein the heat treating step is carried out at a temperature of [about 120-180°C] about 120°C to about 180°C for up to about 20 hours.

B3
⁷31 (amended once) The process of Claim ⁵27, wherein the pH is about 9.5 and wherein the thermal dehydrating step and heat treating steps are carried out in a fluidized bed at a temperature of [about 120-160°C] about 120°C to about 160°C for up to 20 hours.

B4
⁹32. (amended once) A process for making a thermally-inhibited, non-pregelatinized granular starch [or flour], which comprises the steps of:

(a) thermally [and/or non-thermally] dehydrating a non-pregelatinized granular starch [or flour] to anhydrous or substantially anhydrous; and

(b) heat treating the anhydrous or substantially anhydrous starch [or flour] at a temperature of about 120°C to about 180°C for up to 20 hours.

¹⁰33 (amended once) The process of Claim ⁹32, wherein the substantially anhydrous granular starch [or flour] has a moisture content of less than 1 wt.%.
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¹²39. (amended once) The process of Claim ⁹32, [wherein the dehydrating step is a thermal dehydrating step and] wherein the thermal dehydrating and heat treating steps are carried out simultaneously in a fluidized bed.

¹³40. (amended once) The process of [Claim 42] Claim ⁹32, wherein the steps are carried out for up to about 5 hours.

B6
¹⁵46. (amended once) The process of Claim ⁹32, wherein the granular starch [or flour] is a cereal, root, tuber, legume, or fruit starch [or flour].

B7
¹⁶49. (amended once) The process of Claim ¹⁵48, wherein the granular starch is selected from the group consisting of banana, corn, pea, potato, sweet potato, barley, wheat, rice, sago, amaranth, tapioca, sorghum, V.O. hybrid waxy maize, waxy maize, waxy rice, waxy barley,

B6
Conk
waxy potato, waxy sorghum, and a granular starch [or flour] containing greater than 40% amylose.

B7
2252 (amended once) A process for making a thermally-inhibited, non-pregelatinized granular starch [or flour], which comprises the steps of:

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(a) adjusting the pH of a non-pregelatinized granular starch [or flour] to neutral or greater;

(b) thermally [and/or non-thermally] dehydrating the pH adjusted, non-pregelatinized granular starch [or flour] to anhydrous or substantially anhydrous; and

(c) heat treating the anhydrous or substantially anhydrous starch [or flour] at a temperature of about 120°C to about 160°C for up to 20 hours.

B4
27 (amended once) The process of Claim *22*, [wherein the dehydrating step is a thermal dehydrating step and] wherein the thermal dehydrating and the heat treating steps are carried out simultaneously in a fluidized bed.

B6a
29 (amended once) The process of Claim *22*, further comprising the step of washing the starch [or flour] with water prior to the dehydrating step and/or after the heat treating step.

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20 (amended once) The process of Claim *22*, wherein the granular starch [or flour] is a cereal, root, tuber, legume, or fruit starch [or flour].

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19 (amended once) The process of Claim *15*, wherein the granular starch is selected from the group consisting of banana, corn, pea, potato, sweet potato, barley, wheat, rice, sago, amaranth, tapioca, sorghum, V.O. hybrid waxy maize, waxy maize, waxy rice, waxy barley, waxy potato, waxy sorghum, and a granular starch [or flour] containing greater than 40% amylose.

Please cancel the following additional claims: ✓

Claim 14(13) directed to "a thermal dehydrating step and/or a non-thermal dehydrating step";

Claim 16(13) directed to various ways of carrying out "the non-thermal dehydrating step";

Claim 17(16)(13) directed to "a hydrophilic solvent" for use in the non-thermal dehydration";

Claim 18(17)(16)(13) directed to a hydrophilic solvent which "forms an azeatropo with water";

Claim 19(18)(17)(16)(13) directed to "an alcohol" as the solvent;

Claim 24(13) directed to the additional "extracting" step to improve the flavor and/or color;

Claim 25(23-sic 24) directed to "ethanol" as the solvent;

Claim 27(13) directed to a "protein and/or lipid" removal step;

Claim 28(27) directed to the use of "a bleaching agent" in the protein and/or lipid removal step;

Claim 29(28) directed to "sodium chlorite" as the bleaching agent;

Claim 30(27) directed to the use of "an alkali" in the protein and/or lipid removal step;

Claim 35(34)(32) directed to how to carry out the "non-thermal dehydrating step";

Claim 36(35)(34)(32) directed to the use of "a hydrophilic solvent" in the non-thermal dehydration;

Claim 37(36)(35)(34)(32) directed to "the hydrophilic solvent which forms an azeatropo with water";

Claim 38(37)(36)(35)(34)(32) directed to "an alcohol" as the solvent;

Claim 41(32) directed to an additional extraction step for improving the flavor and/or color;

- Claim 42(45 – sic 41) directed to the use of "ethanol" as the solvent;
- Claim 44(32) directed to an additional "protein and/or lipid removal step";
- Claim 45(44)(32) directed to the use of "a bleaching agent" for protein and/or lipid removal;
- Claim 46(45)(44)(32) directed to the use of "sodium chlorite" as the bleaching agent;
- Claim 47(44)(32) directed to the use of "an alkali" for protein and/or lipid removal;
- Claim 57(52) directed to means for carrying out the "non-thermal dehydrating step";
- Claim 58(57)(52) directed to the use of "a hydrophilic solvent" for the non-thermal dehydration step;
- Claim 59(58)(57)(52) directed to a hydrophilic solvent which "forms an azeatropo with water";
- Claim 60(59)(58)(57)(52) directed to "an alcohol" as the solvent which forms the azeatropo;
- Claim 63(52) directed to a further extraction step to improve the flavor and/or color;
- Claim 64(63)(52) directed to the extraction solvent being "ethanol";
- Claim 66(52) directed to a further "protein and/or lipid" removal step;
- Claim 67(66)(52) directed to the use of "a bleaching agent" for the protein and/or lipid removal;
- Claim 68(67)(66)(52) directed to "sodium chlorite" as the bleaching agent;
- Claim 69(66)(52) directed to the use of "an alkali" for the protein and/or lipid removal.